MENU #3

MEAL PLAN



MONDAY

Shrimp Fried Rice



TUESDAY

Burrito Bowl
(with Variations)



WEDNESDAY

Chicken Wild Rice Soup



THURSDAY

Reverse Sear Steak



FRIDAY
Grilled Halibut



SOUP OF THE WEEK

Mom's Meatball Soup



WEEKEND WONDER

Baked Rice Pudding





MENU #3

SHOPPING LIST

PANTRY / OTHER MEAT / SEAFOOD Shrimp: 1 lb (M) Flour: ½ cup (W) Ground beef: (85% lean) 1 lb (T) Wild rice: 1 cup (W) Boneless chicken: 1 lb (W) Salt: 8 tsp (M, W, TH) Ribeye steaks: 2 lbs (TH) Better Than Bullion: 2 tbsp (W) Halibut fillet: 2 lbs (F) Taco seasoning: 2 tbsp (T) Sesame oil: 1 tbsp (M) Oil: 5 tbsp (M, TH, F) Rice: 7 cups (Basmati or Jasmine) (M, T) DAIRY / REFRIGERATED Corn: 1 cup (T) Soy sauce: 3 tbsp (M) Bay leaves: 2 (W) Eggs: 4 (M) Mexican cheese: 1 cup (T) Corn Starch: 1 tsp (M) Garlic Parsley Salt: 1 tbsp (F) Sour cream: 1/3 cup (T) ■ Whole milk: 2 cup (W) Ground Black Pepper: 2 tsp (TH) Unsalted Butter: 4 tbsp (W) **PRODUCE**

NOTES:

Green onions: 1/3 cup (M)

Pico de Gallo: 1 cup (bought or make your own) (T)

Avocado: 1 large (T)

Cilantro: ¼ cup (T)

Carrots: 2 (W)

Onion: 1 (W)

Lemon: 1 (F)

- If planning to make any of the secondary suggested recipes (weekend wonder & soup of the week), make sure to add those ingredients to your shopping list
- Don't forget to add the usual snacks and fruit to your grocery list, too! Fruits, nuts, cheeses, and yogurt are my regulars.